



**Two sparkling wines from Santa Margherita
make their debut in the main international markets.**

April 2018.

Santa Margherita consolidates its presence in international markets with a total restyling of two sparkling wines which tap into the tastes and interests of an ever-growing category of wine-drinker: Rosé and Prosecco Superiore Valdobbiadene Brut DOCG.

At the heart of this redesign is the influence of the Veneto region, from where both wines originate, and its art heritage. The two labels, with their pertinent design elements, are evocative of Venetian architecture with its abundance of mosaics and rose windows.

This tie to the local area is especially evident in the Rosé which blends Glera and Chardonnay with Malbec grown just a few kilometres from the winery based in Fossalta di Portogruaro.

The Prosecco Superiore Valdobbiadene Brut also stays true to its roots: the grapes are harvested strictly from within the heart of the designated region of origin. An area where Santa Margherita has worked since 1952 and where it has strengthened its presence in recent years with the acquisition of a vineyard in Refrontolo, one of the 43 “Rive” sub-appellations.

The heritage of the Marzotto family is celebrated with the inclusion of the family crest on the neck label and the provenance of the bottle, made by Zignago Vetro, a subsidiary, along with Santa Margherita Gruppo Vinicolo, of Zignago Holding.

“Our aim is to really drive home our unique characteristics, our regionality, heritage and sustainability in the US and other major international markets, with a more coherent brand image which immediately gets across who we are, where we come from and what we do.” – explains Ettore Nicoletto, CEO of Santa Margherita Gruppo Vinicolo. – “Especially with the Rosé which is so unique, in terms of grape blend, aroma and personality, in a market undergoing such vigorous growth.”

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ABOUT SANTA MARGHERITA GRUPPO VINICOLO

Founded in 1935 by Count Gaetano Marzotto, Santa Margherita Gruppo Vinicolo manages ten different estates in some of the best wine-producing regions of Italy: East Veneto, Conegliano-Valdobbiadene, Trentino-Alto Adige, Lugana, Franciacorta, Chianti Classico, Maremma, Sicily and Sardinia. Through its brands: Santa Margherita, Torresella, Ca' del Bosco, Kettmeir, Lamole di Lamole, Vistarenni, Sassoregale, Terrelade, Cà Maiol and Cantina Mesa, the Group is one of Italy's most important wine producers selling over 20 million bottles in 90 different countries every year. The Group is owned by four brothers, the third generation of the family: Gaetano Marzotto Group President, Stefano Marzotto President of Zignago Holding, Luca Marzotto Vice President of the Group, and Nicolò Marzotto, member of the Company Board. Operations are managed by the CEO Ettore Nicoletto. Products are distributed in 5 different continents, with the main focus being Italy, Canada, Australia, Germany, the UK and USA, where the import and distribution company Santa Margherita USA Inc., based in Miami, has been fully operative since 2016.

Valdobbiadene Prosecco Superiore DOCG Brut

GRAPES:	Glera
PRODUCTION ZONE:	Valdobbiadene
ALTITUDE:	300 – 500 m (985 – 1,640 ft.) above sea level
TYPE OF SOIL:	Morainic origin, with little depth
TRAINING SYSTEM:	Sylvoz
PLANTING DENSITY:	1,800 - 3,500 vines per hectare (730 – 1,415 per acre)
HARVEST PERIOD:	Second half of September
ALCOHOL LEVEL:	11,50 % vol.
SERVING TEMPERATURE:	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS:	Medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2 - 3 years

TECHNICAL INFORMATION

The base wine is put into pressurized tanks for the prise de mousse. There it ferments for 18-20 days, with the aid of selected yeasts, at a controlled temperature of 14-16 °C (57-61 °F). When the desired pressure has been obtained (around 6 bars), the wine is chilled to - 4° C in order to arrest the fermentation and encourage stabilization. The sparkling wine is then kept at a controlled temperature of 8-10 °C (46-50 °F) for at least a month, in order to favor its natural maturation in contact with the yeasts that have deposited on the bottom of the pressurized tank. At the end of this phase, filtration and isobaric bottling is carried out.

TASTING NOTE

A sparkling wine with a clean, pleasantly fruity bouquet, reminiscent of rennet apples and peach blossom. Its flavor is rounded and well-balanced.

SERVING SUGGESTIONS

Perfect as an aperitif, it is ideal with fish or cheese appetizers, or even with a meal of delicately flavored dishes.

Valdobbiadene Prosecco Superiore Brut



Sparkling Rosé VS Brut

Sparkling Rosé

PRODUCTION ZONES:	North-east of Italy
ALTITUDE:	0 – 500 mt above sea level
TYPE OF SOIL:	From fluvial, lagoon and morainic origin, to medium texture, porfiric, with stones
TRAINING SYSTEM:	Guyot, sylvoz, double guyot and cordon spur
HARVEST PERIOD:	September
ALCOHOL CONTENT:	11,50% vol.
SERVING TEMPERATURE:	6 - 8 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years

WINEMAKING PROCEDURE

Santa Margherita Sparkling Rosé brings together in an exciting and intriguing sparkling wine three different grape varieties, with diverse personalities and origins, from different Italy's leading premium wine production areas, where the winery operates since ever: the valley of the River Adige, and the eastern Veneto.

The cuvée is blended from a white wine basis with a pink wine obtained from a brief maceration of red wine grapes with the skins. Second fermentation takes about one month in pressure tanks at a controlled temperature of 15 °C. Once the desired pressure of about 5.5 bar has been reached, the wine is cooled to block further fermentation and encourage settling, maturing on the lees in the pressure tank for two/ three months.

SENSORY PROFILE

A pink hue introduces a subtle succession of floral fragrances lifted by white fruits and delicate hints of red berry fruits. This vibrant fragrances on the nose are satisfyingly matched by the lively and long-lingering freshness on the palate for a brilliantly versatile drinking experience that is all lightness and easy-drinking appeal.

FOOD MATCHINGS

Delicious as an aperitif and excellent for accompanying a vast range of fish-based savory starters and tasty dishes or with all sorts of light textured, aroma-rich culinary creations. Also try Santa Margherita Sparkling Rosé with hot, spicy foods from the cuisines of the Far East.

